



DINNER MENU

FIRST COURSE

For the Table

DEILED EGGS
crispy chicken skin

SEASONAL SALAD
Chef's selection of fresh
and local ingredients

CRISPY BRUSSELS SPROUTS
chili-lime sauce, pickled carrots

SECOND COURSE

Choice of:

SHRIMP & GRITS
braised pork belly, tomato,
cheddar mousse, kale, scallion

ROASTED CHICKEN
rosemary-potato gnocchi,
confit chicken thigh, spinach,
parmesan, chicken jus

GRASS-FED ANGUS BURGER*
garlic aioli, crispy onion,
house pickles, bacon jam, fries

CATCH OF THE DAY
chestnut agnolotti,
butternut squash puree,
clams, nori emulsion



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